

## Shrimp Scampi

Courtesy of Chef Ivan Flowers | Top of the Market

(Serves 4 people)

1 Pound of fresh U12 Prawns (12 to a pound)

½ Pound fresh spaghetti

2 Tablespoons unsalted butter

1 tablespoon fresh garlic puree (equal parts  
garlic & canola oil pureed in a blender)

¼ cup Chardonnay

Juice of 2 lemons

2 Tablespoons fresh chiffonade basil

3 Tablespoons Rocca Parmigiano, freshly  
grated

2 Tablespoons olive oil

Salt

Pepper

Preparation

1. Heat sauté pan to medium high heat.
2. Once you see a little smoke place prawns in pan and sauté two minutes on each side.
3. Reduce heat to medium.
4. Add garlic puree to pan, cook 30 seconds till garlic is brown, then deglaze with wine.
5. Reduce wine by ½.
6. Then add butter and juice of lemons.
7. Keep on medium heat for 1 to 2 minutes.
8. Then add chopped basil and salt/pepper to taste.
9. If pasta is desired have it in boiling water for 1 minute, drain then add to pan with the cooked shrimp and sauce. Toss to combine.
10. Sprinkle Parmigiano on top.

